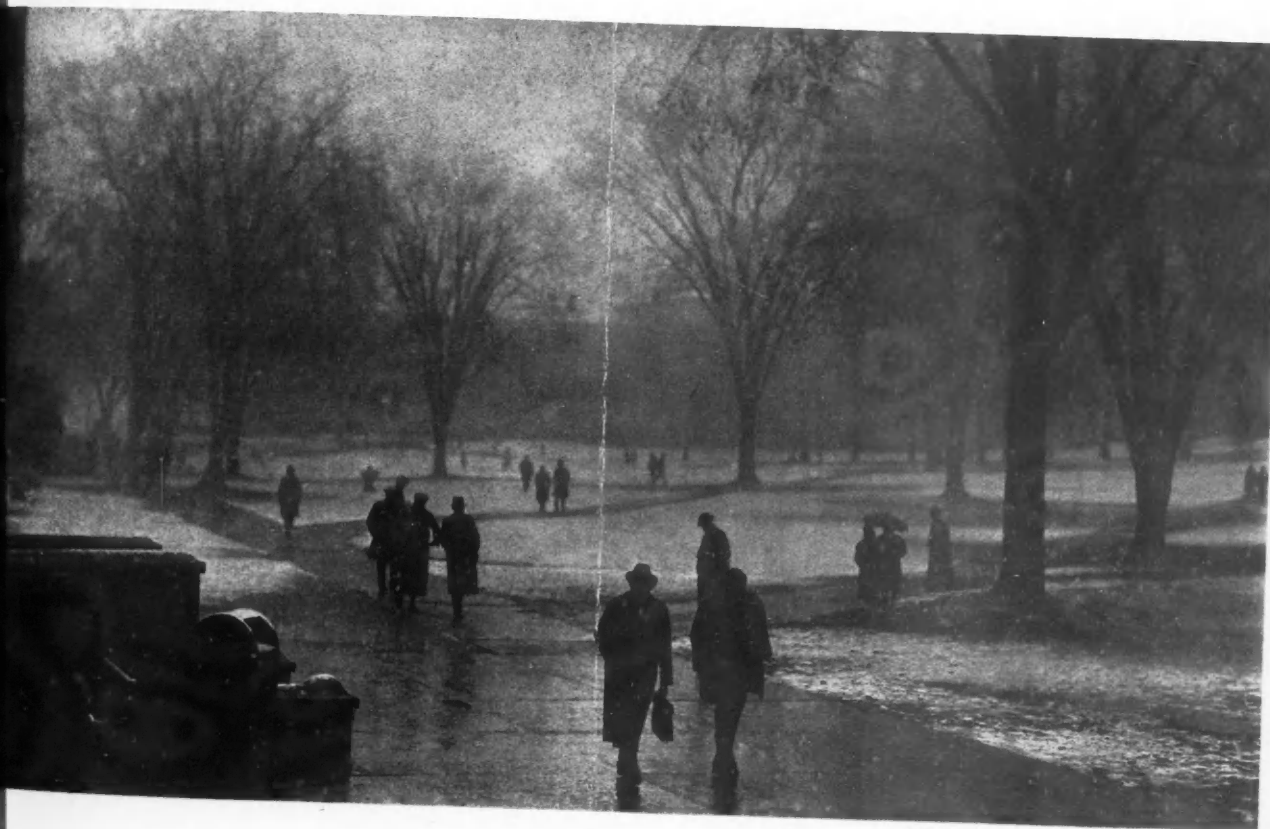


The Cornell Countryman



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Volume XXXIII

MARCH, 1936

Number 6

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College Trained Persons Earn More

FIGURES gathered from many sources show that persons with only a grade school education earn less than do those who have high school diplomas; and those with only high school diplomas have a lower earning capacity than do holders of a college degree.

No one, however, has been able to demonstrate exactly whether the higher education brings the financial success, or whether the ambition and industry which carried the student into the institutions of higher learning was mainly responsible. Yet no one will doubt that ambition plus education and industry will spell success.

This is the time when ambitious young persons are looking toward college and are making their decisions as to where they will go.

Cornell University has three New York State Colleges, those of Agriculture, Home Economics, and Veterinary Medicine. Each one ranks high in its respective field.

If you are interested, why not write to

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The Cornell Countryman

A Journal of Country Life - Plant, Animal, Human

Volume XXXIII

Ithaca, New York, March, 1936

Number 6

Weep No More My Lady

By Jack Spaven '36

THE onion, a hardy bulbous plant, which has been cultivated from time immemorial, has always given a good deal of trouble to the female of the race when she wished to prepare a tasty dish for friend husband. We can imagine what the male of the family must have said when he first found his spouse blubbering over a bowl of peeled onions, and if we are at all acquainted with women we can also imagine what the Mrs. replied.

Even though its preparation brought tears the Egyptians must have relished the vegetable to a great extent, because the onion is one of the earliest of cultivated plants. It is represented on many Egyptian monuments, and one variety was believed to have magical force and was accorded divine powers by the dwellers of the Nile Valley.

The onion is mentioned in the Bible as one of the things for which the Israelites longed for in the wilderness. It was cultivated in America as early as 1629. Perhaps the vegetable can boast that its ancestors made the trip over to the colonies on board the good ship, Mayflower. Perhaps it was Miles Standish's appetite for onions that resulted in choosing John Alden to bring tidings of love to Priscilla. Perhaps . . . , but there are thousands of events in our history that may have been influenced by onions. The taste for onions has not diminished any in America since they were introduced several centuries ago, and today the cook must go through the same tearful procedure that her colonial grandmothers did in preparing them for dinner. Since the birth of the 'odorless' cabbage people have suggested that something be done about the smell and watery eyes that come from the onion. Today experiments are underway in the department of vegetable crops at Cornell to find out just what can be done to take the tears out of onion preparation. Dr. Hans Platenius, engaged in research for the department, says it is still too early to draw conclusions but it is likely that someday we may be able to predict the soils and localities that will grow mild or strong onions. When such a day arrives the onion with the least strength will not doubt be the most

popular with the housewife.

The department has long been interested in onion strength, Dr. Platenius says, and "we are wondering if it would be possible to grow onions in this state, with respect to mildness, that could compare favorably with the imported red Italian onions."



To determine why some onions are more pungent than other varieties it was necessary that the department first find out what in particular gives the onion its flavor and odor. About forty years ago a German scientist, F. W. Semmler found that the odor, and thus the tears, resulted from a volatile sulphur oil present in the vegetable in small amounts.

A new and relatively simple method was found for estimating the amount of this volatile oil and the pungency of onions. This method is based on the assumption that onion oil has a definite chemical composition, and the differences in the pungency of the onions are due solely to the quantitative differences in the amount of oil present, and indirectly to the volatile sulphur content.

TO STUDY the chemical composition and the nature of the oil it was necessary to distill over a ton of onions. From this amount less than one tenth of a pint of pure onion oil was obtained. What the oil lacks in quantity it makes up in power of smell and taste. A fraction of a drop placed in the basement of Roberts Hall quickly makes the odor of onions not only noticeable but also disagreeable in the Countryman offices five floors above.

The research workers in the department of vegetable crops after they had measured the pungency by the volatile sulphur method then set to work to find which variety was the

mildest and the strongest. Samples of all the leading varieties were obtained from different parts of the country. Analysis of these found that the Italian Red, the sweet Spanish types, and the early Grano were the mildest, while the most pungent were the White Portugal, Australian Brown, Ebenezer, and the Red Croele.

CLIMATE, soil and irrigation were found to be directly related to strength. The older the onion the more pungent, and an onion stored away for a given time had a stronger odor and taste than one of the same age and variety that was not held in storage. The amount of sulphur in the soil was also found to have a direct influence on the amount of volatile oil in the onion.

Dr. Platenius says that there is still a great deal of research to be done before the department can advise farmers which variety to plant in their soils. The greatest demand on the market is for mild onions, and although the soup canning and onion salt industries exercise a demand for the strongest onions, this is a much smaller percentage of demand than that shown by the housewife.

It is only a matter of months, before the housewife will know which variety can be prepared the most easily, and no longer will she have to set down to steak and onions with bleary eyes, and a face eroded of powder by the generous flow of tears. Movie magnets and cinema stars will breathe easier when they are advised that a certain variety of onion will bring sobs of sorrow even from the most happy leading lady when the script calls for her to be gripped by gnawing grief. Perhaps some far-seeing political candidate may add a new promise to his platform, and tell the voters that if he is elected he will see that they get milder onions with absolutely no tears. With such an Utopia pictured he would at least carry the votes of the chefs and cooks of the nation. Think what a relief it will be when the onion sandwich you ate for lunch will not necessitate your friends standing around the corner when you talk to them.

After three thousand years the onion is at last to be civilized and educated!

A Hobby Grows Up

By Alice Gray '37

A CASE of Pink-eye made me a puppeteer, and introduced me to what was to grow from a casual pastime into an absorbing, distracting, infuriating, and altogether fascinating hobby. It was my brother who had the Pink-eye, and as the period of enforced isolation and inactivity palled upon him he made, to occupy the time, a soap-box theater like one he had seen at a school. I, as the artist of the family, was called upon to make the actors and scenery. The puppets were scarcely three inches high, and had one string attached to the top of the head. There were Ali Baba and only four thieves. The cave was thrilling. I copied it from the Encyclopedia in blue and purple crayon on light cardboard, and very deep and gloomy it appeared.

No theater is a real theater without lights. Minute flashlight bulbs were installed fed with current filtered through a transformer. Then it was but a step to rheostat dimmers, and colored cellophane shades for moonlight, and sun-sets, and cavernous depths. So charming were these lighting effects that scenes must be made to go with them, and actors to go with the scenes, and a play to go with the actors. A German fairy-tale was adapted to our needs, a story requiring a princess who could wave her arms and a fairy who could dance. Five strings on one puppet, a real marionette!

The Pink-eye had long since run its course and been forgotten when we graduated from improvisation to rehearsal. Several of my brother's friends were invited to assist, for besides operators, sound and lighting effects men were required. When the play was ready, spectators were not lacking. Our first official performance was given in our front parlor before a select audience of neighborhood children, admission by invitation only. It was not a critical audience. The play was a great success. That was five years ago.

WITH success our ambition grew. No longer were we content with our microscopic stage and its limitations. We wanted a real marionette theater, one that could be seen by a whole room full of people, one behind which there should be room enough to move around. We were tired of our stiff little dolls. We wanted lively graceful ones with knees and necks and elbows. I got books out of the library and studied marionettes.

I was surprised to find how many kinds there were. From six feet to six inches, metal, wood, porcelain, cloth, leather. I finally selected the patterns of Edith Flack Akeley, whose book I recommend to any who would follow in my footsteps, and behind locked doors made my first large marionette, a clown, to be given to my brother on his birthday. I struggled for three days, and many were the problems that arose. Weights for the hands and feet, stuffing that wouldn't lump, material that wouldn't fray for gloves and shoes. Then he was done, a little stiff in the elbows perhaps, but gay. This success inspired me to attempt another, Popeye, my brother's current hero. Both were ready for the birthday.

OLIVE Oil, Castor, and King Blozo followed the next year. You must not understand that it took me that long to make them, for hobbies go by fits and starts in our house, the fits being violent but not very lasting, and the starts numerous. But we had as yet no large stage.

We drew plans, beautiful ones, but the cost of materials was prohibitive. We revised and skimped, finally reducing the calculated cost to ten dollars which we must earn ourselves. . . . Actually, it came to a good deal more than that before the stage was finished, but as it was two years in construction we did not feel the burden. We did all the carpentry and engineering ourselves. When complete it measured ten feet by eight, the proscenium being six by three and a half, and the stage two and a half feet above the floor. Curtains concealing the operators were suspended from a framework of iron pipe (it was given to us) and there was a cat-walk at stage level behind the backdrop for the operators to stand on. It was collapsible, and the whole show could easily be transported in an ordinary car. As my brother is of electrical bent the lighting was magnificent. He worked in the factory for a week to pay for the rheostats and transformer.

THE attic was converted into a workshop. With comic strips as models, scenes were painted in tempera on panels of corrugated cardboard hinged with cloth and folding flat like a screen. We spread them out on the floor, and I know the boards got as much of the paint as the panels. We trembled for the ceilings of the rooms below. It was messy, back-breaking,

joyous work. While it lasted I could hardly be dragged away to eat.

THEN rehearsals. I was director. Four 16-year-old boys on a narrow cat-walk in a crowded room. Tottering back-drop, falling sets, lost props. Tangled strings and tangled lines, wise-cracks, sly cuffs and kicks, pandemonium. I shouted and screamed, I cajoled and wheedled. I praised. I derided. But I couldn't make them understand that they had accepted an engagement for the next week, and must perform whether they were ready or not.

Then the last day of desperate earnestness, of grim rehearsal, with public scorn staring us in the face. The last check-up on props and sets and actors, on screws and bolts and extension cords. Everything packed and ready for the car that was to come for it early next morning.

The first appearance of our new company was at a hospital for children. They were a considerate audience. If Popeye mistook his cue, and put the end of the third act in the middle of the second, I'm sure they never knew it. Nor did they seem to mind when Olive and the villain got tangled and had to fly off the stage together to be untied. They didn't even notice when the captain's cabin slowly collapsed on deck at the end of the second act. We pulled the curtains quickly.

We have been through all that a dozen times since. It is always the same. The accidents grow fewer as we grow more experienced, but there is never any rehearsal till the last minute.

Meanwhile the puppet family is growing. Popeye's friends and enemies, fairy-tale folk, beasts. This fall I have been working on a new set, more complicated than any before, with paper mask faces and gripping, gloved wire hands for holding things. Two are finished in time for Christmas. More will follow before June, and this summer Buck Rogers, the new hero, will bring the twenty-fifth century to life before the astonished (we hope) eyes of our audiences.

I HAVE a secret ambition. I want to do Peter-Pan, the whole play two hours long, just as it is written. It would require a minimum of twenty-four puppets, two years work, perhaps, and months of rehearsal. But I think it can be done, and it surely would be lovely. Marionettes fly so beautifully.

A Backyard Silver Mine

By J. T. Kangas

IF YOU are not rich, if you have access to a plot of ground, if you have a few hours of spare time each week, if your temperament is compatible to the task, you will do well to grow your own vegetables.

You ask, "Why should I grub around in the dirt in order to grow a few sprigs of parsley?" That is a hard way to put it, but a few reasons will show you may try it and like it, and you can invent as many more reasons as you wish.

Among the advantages of gardening are exercise and recreation. The exercise is not highly strenuous, but will contain several daily dozens rolled into one. If you are possessor of an expanding waistline, the deep-knee-bend, the weeder's squat, and other postures peculiar to the art of gardening, it will do you good. If you are thin, it will still do you good. Your blood circulation will be improved and you will be breathing fresh air meanwhile.

If you desire more violent exercise, you may have it. I have known zealous gardeners to produce a sweaty brow by trying to accelerate to a six-mile-an-hour speed guiding the garden cultivator between the rows. (This practice is usually detrimental to the rows.)

THE sport will come in many ways. You can bet with yourself as to whether the carrots or the onions will come up first. You can't lose, the weeds always come up first. You can guess whether that stuff sprouting so thickly is parsnips or burdock. You can pick and cook your first greens, then decide whether there's sand in your spinach, or spinach in the sand. You can try to take first place from the cabbage worms in the race to eat up your cauliflower. It is entirely a sporting proposition.

IF A GOOD garden is expected, good seed must be used. The use of poor seed, more than any other cause, has made some amateur gardeners give up in despair. The corner grocery is a good place to buy seed—if you wish to make a present of it to your worst enemy. Such seeds will sometimes grow and produce good crops, but disappointingly often they are a failure. Find some reliable seed company which advertises in farm journals, or ask the advice of some ex-

perienced gardener.

A little time spent in this work is a great help. In fact, it is fun to leaf through a stack of catalogs. This is a favorite indoor sport of many persons, and very inexpensive. Many gardeners enjoy this type of garden work so much that they never advance beyond it. On the catalog pages the pumpkins grow big as tubs, the onions are as mild as a spring day, the green beans tender as rose petals, and so on, indefinitely.



It is best to limit the number of kinds of vegetables you grow. Beginners will order seeds of all kinds, listed from A to Z and back to A again. When it comes to planting them, about one-fourth the necessary room is found.

A LITTLE simple arithmetic will save this trouble. Figure out the number of rows that will fit in your plot, then the amount of each thing you can plant. Local gardeners can tell you what varieties grow best in your locality. Lettuce, beets, beans, and spinach are almost foolproof. Your state college of agriculture has available bulletins on gardening free for the asking.

Another thing that gardeners consider desirable in a garden is soil, sometimes known as dirt, the blacker, the better. Strange to say, a mixture of coal ashes, tin cans, and unpulverized or even pulverized brick does not allow a luxuriant growth of plants. Likewise sad to say, a mixture of sand, cobblestones and tin cans is not much better. Soil of a more or less dark color, in full sunlight, friable and soft, is generally suitable. To those who want to get into hard, tough, physical condition I recommend spading a garden. To those who prefer the less strenuous life, I advise having the garden plowed. Fertilizers if properly applied, will make your crops grow better. Commercial fertilizers, or manures, or both, may be used, all

bulky materials should preferably be plowed under.

One man told me the following story: "My wife thought the garden wasn't growing as fast as it ought. I thought I should do something, so I decided to fertilize the garden. I got some fertilizer and spread it about the ground. But the kids helped me and uproariously covered everything from cucumbers to kohlrabi with a nice thick coating of fertilizer. The next day that garden was just about burned up. From what my wife said, I doubt whether she considers me a great help in the garden."

A FAIR variety of usual vegetables should be grown. In a large garden, such things as melons and sweet corn will have room. In smaller gardens it is better to stick to smaller crops such as lettuce, beans, spinach, and various root vegetables. Tomatoes should be grown in every garden, as for most people they are appetizing as well as healthful.

In addition to these things, one of the great joys of gardening is experimentation with a few novelties every year, novel to the particular gardener in question, though not to the world. There is nothing like the thrill of growing watermelons where watermelons never grew before, or growing big red strawberries where pigweed was of yore. The more varied the edible products of the enterprise, the better for the health and appetite.

Another advantage! When you feel the lust to run amok, to kill destroy, annihilate, take up your trusty spray gun and do to death a thousand worms and bugs and beetles. Make the flea-beetles bite the dust, feed the potato bugs arsenic, make the "cuke" beetles crawl away, by sprinkling them with Bordeaux spray. The biggest trouble with this, as with most wars, is that it lasts longer than expected.

A well-tended large garden is computed from actual records to be worth about one hundred dollars. To many who count more nickels than dollars, that statement merits consideration.

So, if you must eat sand and spinach, let it be your own sand and spinach; if you like tomato-juice cocktail, produce your own tomatoes; if you occasionally like to exhibit a manly blister, produce it with a hoe handle.

Ithaca, New York, March, 1936

STUDENT TEA AND RECEPTION GIVEN FOR FIRST LADY

Approximately two hundred home economics students attended the informal tea and reception tendered Mrs. Franklin D. Roosevelt on Thursday afternoon, February 13th. The tea was held in the auditorium of Martha Van Rensselaer Hall, but was not open to the general public.

Mrs. Roosevelt stood at the head of the receiving line which included the presidents of prominent New York State women's organizations. Miss Mary F. Henry, assistant director of the college of home economics and Miss Dorothy Delaney, assistant state leader of junior extension poured.

After refreshments had been served by the student committee in charge, Miss Rose introduced each of the guests and invited the students to ask them questions concerning their particular work. In the informal discussion which followed, Mrs. Roosevelt gave her conception of the meaning of home economics. She said that it is not an aggregate of separate subjects, but a study of a way of living which is most beneficial to oneself and to others. The other guests gave short resumes of the purpose and activity of their organizations.

STUDENT FORUM SERIES PLANNED FOR THIS TERM

Students of the college of home economics had their first opportunity to get together as a group and discuss problems concerning them and their college on Tuesday evening, March 3. The meeting was conducted as a forum. During the first part of the evening, Miss Rose delivered a short address. The remainder of the program consisted of a discussion of topics presented by the students at that time.

In the past, both faculty and students have expressed a desire to have some medium through which they might learn more about each other and the college. They have also sought some means by which there might be an interchange of ideas and suggestions concerning certain problems of courses, scheduling, etc. This first meeting was in the form of an experiment. If found to be successful, it will be followed by at least two similar ones this semester.

The student committee in charge is as follows: Lucille Case, Margaret Edwards, Jessie Freeman, Doris Hendee, Ann Myers, Catherine Stainken, Gladys Winters, all of the class of '36; Jessie Reisner, and Doris Smallridge, of the class of '37.

KEEP FIT WITH GOOD HOUSEWORK

Housework drudgery is not necessarily harmful to good posture, said Dorothy Bateman of the physical education department at Cornell, in a recent talk to homemakers.

If housework is done correctly, she explained, the exercise will help in keeping fit. Much fatigue can be avoided if homemakers save overworked joints and muscles and learn to use others. Some of her recommendations:

To lessen backaches that come when the housewife stoops to life heavy objects, she should bend her knees and keep one foot ahead of the other. It the thigh and hip muscles are used to rise, she should keep her back straight and use the back muscles entirely. This method also helps to keep the hip muscles firm and avoid the "middle-age spread."

Other ways to save the back and to exercise the hips are to move the hips and keep the back straight when the person reaches from a sitting position. When walking upstairs, do not bend the trunk forward. Overhead reaching, when the housewife dusts and hangs curtains, is an excellent stretching exercise if it is not done too suddenly, and, like sweeping, when the trunk is allowed to twist from the hips, helps to reduce "spare-tires".

A fagged-out feeling may be due to unnecessary use of muscles, rather than to overwork. The tense feeling in the upper part of the back and neck after a person drives a car or sews can be relieved if the person learns to use only the muscles needed for these tasks. Above all, whatever you do, do it easily.

MRS. FARRAND ADDRESSES F. AND H. WEEK VISITORS

Mrs. Livingston Farrand spoke on Thursday of Farm and Home Week on "My Shady Garden" in the lecture room of Plant Science.

She described various plants which were suitable for use in a shady garden. She urged the use of artificial plantings in gardens for special occasions.

Before she showed slides of her formal garden which were made by Margaret Bourke-White, she asked her audience not to be afraid of the word "formal." It simply means neat and precise, she said, "and all gardens should be that."

Mrs. Farrand's slides showed the garden during all seasons of the year. She closed her talk by giving her audience a glimpse of her garden under a blanket of snow.

HOME BUREAU SCHOLARSHIPS PRESENTED AT BANQUET

Two juniors who had been awarded home economics scholarships were guests at the dinner given by the New York State Federation of Home Bureaus during Farm and Home Week. The juniors so honored were Miss Doris Brigden, who received the Carrie Gardner Brigden Scholarship, and Miss Jessie Reisner, who received the Martha Van Rensselaer Home Bureau Scholarship.

These scholarships are awarded annually to two students intending to enter the extension service of the college of home economics. The students are chosen on the basis of character, scholarship, and need of financial assistance.

Mrs. Carrie Gardner Brigden for whom one of the scholarships was named presented the awards. She was the first president of the Federation and is also the grandmother of Miss Doris Brigden, the recipient of the scholarship for this year.

VOCATIONAL OPPORTUNITIES SOON TO BE DISCUSSED

Plans are well under way for a series of talks on vocational opportunities in home economics to be presented during this semester. The speakers will be recent graduates from this college, and women who have attained prominence in various fields of home economics including: extension service, journalism, commercial demonstration, and radio.

The talks will cover such topics as: openings in these fields, methods of application, writing letters, and interviewing employers. An announcement of the date of each meeting and topics to be discussed will be posted on the bulletin board at least a week in advance.

GIRLS AGRICULTURE DEBATE AT BUFFALO

Miss Claire Kelly and Claire McCann both of the class of '37 represented the Cornell Women's debate Club in a debate with the women's team at the University of Buffalo.

The Cornellians upheld the negative side of the question, "Resolved, That Congress should have the right to over-ride by a two-thirds vote in both houses any Supreme Court decision declaring an act of Congress unconstitutional."

It was a no-decision debate.

Miss Kelly is a member of the editorial staff of the Countryman.

Ithaca, New York, March, 1936

J. P. KING TAKES FIRST

AT RICE DEBATE STAGE

The topic for discussion at the ninth annual Rice Debate Stage was, "Resolved; That production should not be restricted for the purpose of raising prices."

J. P. King '36, who upheld the affirmative side won first prize. Mr. King held that the negative argument failed to recognize the importance of the volume of production. He said that the AAA not only failed to obtain its goal, but it showed how costly such an attempt would be.

E. P. Pasto '36 who won the second prize, also upheld the affirmative. He emphasized the fact that under-consumption not over-production, had caused the agricultural depression. He suggested that if one country decreased production, other countries will produce so much more that world production will increase, and prices will in consequence be lower.

The winners were chosen on the basis of presentation of argument. The actual question was not decided.

The judges were Mr. W. M. Kent, county judge of Tompkins County; Mr. S. W. Landon, assistant director of the department of speech and drama of Ithaca College; and Prof. L. P. Wilson of the Cornell University Law School.

STUDENTS WIN HONORS

IN LIVESTOCK SHOW

The Students Livestock Show sponsored by the Round-Up club was the most successful one in its history and attracted a crowd of fourteen hundred Farm and Home Week visitors and students. The number of animals this year reached the highest mark yet of a hundred and twenty-six. A feature initiated this year was a program in leaflet form with advertisements of leading breeders.

The showmen competing for Grand Champion Dairy Cattle showmanship were C. R. Snider sp. ag., W. K. Hepburn sp. ag., and R. M. Sharp '37, with the loving cup going to W. K. Hepburn, and reserve to C. R. Snyder. The Grand Champion Sheep Showmanship went to R. M. Sharp '37 in the class with C. B. Prussia '38, M. M. Goldberg '38, and C. R. Harrington '36. G. M. Cairns '36 was judged the Champion Beef Cattle Showman. Those competing for Champion Horse Showmanship were R. E. Kline '39, H. Wanmer sp. ag., C. A. Gordon '38, J. C. Spangler '36. H. Wanmer was awarded the Championship and R. E. Kline reserve. F. F. Karn won the champion Showmanship award for swine.

CAMPUS CHATS

A new term begins—and smells of white lead and linseed oil greet students as they try to evade the painters in the halls of Roberts.

Those who have the curiosity to follow the painters to the fourth floor discover that they are preparing a suite of rooms for the extension teaching department whose new slogan seems to be "an office for every instructor."

It all came about this way. The 4-H and Farm Bureau departments on the second floor felt a desire to spread out. Result: Prof. Everett and his colleagues were forced to move out, or rather, up. Prof. Everett pled to the dean that climbing the four flights would cause his students much inconvenience. The dean would not listen, but made every effort to modify the department. Thus the new paint, the shiny new desks, and the important looking names on each office door. Prof. Everett's only regret is that the elevator in Roberts was never repaired after its fall years ago. "The shaft is still there," says he, "and it seems a pity not to use it." We editors of the Countryman are inclined to agree with him. In case you didn't know it, we're all "the top" now. "We" includes the weather bureau, the extension teaching offices, and the Countryman. The new arrangement disturbs our former privacy. We now have to close the door when we type copy so that we won't interfere with the students next door who are busy holding forth on the values of a home economics or an agricultural training.

—o—

Seen Farm and Home Week—a tractor equipped with radio.

—o—

Things we would like to see:

A prelim in economics marked A.
A short cut to the dairy building.
A mild March day—no wind allowed.
A sophomore walking on a cinder path.
Easy unannounced quizzes.
Professors cutting classes.
The elevator in Roberts Hall.

—o—

Overheard Farm and Home Week:

The lecturer said that an enterprising soul once suggested we eliminate the complications in farm to city milk delivery by running pipelines from New York City to the upstate farm. "Probably", stated the speaker, "The reason for the non-adoption of the plan is that the cows just won't sit on the pipes."

7,375 VISITORS ATTEND

FARM AND HOME WEEK

The twenty-ninth Farm and Home Week with an attendance of 7,375 visitors was deemed "eminently satisfactory" by the officials of the New York state colleges of agriculture and home economics. Although the registration was about 600 less than in 1935, it exceeded every other year of the twenty-nine. Slippery roads in addition to continued severe cold, held registrations down, especially on Friday when the Governor gave his annual address.

The feeling that the depression for farmers is lifting and the concern over European war threats seemed to dominate this Farm and Home Week. Professors G. F. Warren '03 and F. A. Pearson '12, with other speakers, agreed that better times are ahead, but pointed out that farm prices are still below the costs of a generally acceptable standards of living. F. E. Gannett '98 called on the people to renounce wars of aggression, while Mrs. F. D. Roosevelt stressed the importance of active interest of women in community and governmental problems.

Governor H. H. Lehman in his annual address told his audience that education, as exemplified by the state colleges at Cornell, was the basis on which to build a successful future in agriculture. He also made the awards at the Master-Farmer banquet of American Agriculturist.

Following the Livestock show Thursday, the Round-Up Club met in the evening to hear the judges, Cuthbert Nairn, Mr. McKenzie, and Mr. Joe Vial, who commented on the show. At this time the awards were made to the winners and thanks were given to all those who helped to make the show a success.

Preceding this, Mort Adams '34 held a meeting of the alumni members of the club to plan the financial support of the judging teams. Their help was asked for in making it possible for the Dairy Cattle team to go to the National Dairy Show and the General Livestock Judging team to the General Livestock Show at Chicago.

At the annual banquet of the Round-Up Club, Mr. J. C. Penney spoke on the real value of a breeding establishment, and especially what advantage there would be if the owner left it endowed, so that the work could continue after his death. Professor Morrison and Dean Ladd also spoke to the one hundred and two members and guests present.

VARIED ACTIVITIES OF AG COLLEGE PROFESSORS

Professor Edward A. White, of the floriculture department, and Mrs. White sailed from New York City on the S. S. Peten of the United Fruit Line, February 6, for a two months trip to Costa Rica, the Canal Zone, Columbia, and other Central America countries, in search of rare orchids.

They were accompanied by Dr. Norman C. Yarian, a surgeon of Cleveland, Ohio, whose hobby is orchids and color photography. Livingston Statterthwaite, the American consul and an orchid enthusiast, will join Professor and Mrs. White on collecting trips.

Professor White has received a special permit to bring back specimens, and hopes to return with numerous additions to the Department's orchid collection.

Professor Bristow Adams, in the department of agricultural publications, has been appointed to direct the preparation of the New York State section of the American Guide. This is a six volume description and history of the United States. Material is being gathered as a WPA writer's project.

Professor Adams described the role of printing in the world's history before the annual dinner of the Ithaca Typographical Union on January 25.

Professor George F. Warren, '03, in the agricultural economics department, is one of 150 "leading educators" whose opinions in opposition to policies of the Administration are quoted in a study, by the American Liberty League, that is entitled "Professors and the New Deal."

L. E. Cottrell, assistant professor in the department of rural sociology, will speak on March 10 to the current events class which meets in Willard Straight every Tuesday at 11 o'clock. His topic will be "Realism in Peace Strategy."

CORNELL TO MAKE CONSUMERS JUDGES OF POTATO QUALITY

Professor L. V. Hardenburg of the veg crops department attended the Cleveland Potato Show the week of March 1, to get potatoes grown in all the commercial producing regions of the country. In announcing the trip to his classes, he explained the purpose of bringing all these potatoes to Cornell. Cooking tests will be made of the tubers from the different regions to determine their comparative cooking quality according to present standards of judging. Then the potatoes will be tried on actual consumers to see if their verdict of quality is the same. As a result of these trials, something new may be found about our taste for "spuds."

1927-28

Eight Years Ago

The Round-Up Club has taken the initiative in raising money to pay for having a portrait of Professor H. H. "Hi" Wing, '81. The portrait will be painted in the spring by Professor A. M. Brauner of the College of Architecture and will be presented to the University to be hung in an appropriate place.

Professor Wing retired in June after more than forty years active service in the University.

During the first three months of 1928, the colleges of agriculture and home economics distributed more than five thousand free bulletins every working day. They were sent to individual requests.

Dr. C. E. Ladd '12, Director of Extension, sailed from New York City for England on February 29 on board the S. S. George Washington. Because of his wide experience, Dr. Ladd has been asked to help solve the economic and marketing problems of the England farmers in connection with the Dartington Hall Agricultural School at Totnes, Devonshire which is run by L. K. Elmhirst '21 and his wife, the former Mrs. Willard Straight.

Six new courses were added to the curriculum for next year. Sales management—Professor M. L. Holmes and Mr. H. H. Boyd; practical livestock management—Professor M. W. Harper, Assistant Professor C. L. Allen, and R. B. Hinman and assistants; advanced poultry marketing—Mr. J. C. Hutter; psychology of learning—Professor P. J. Kruse, general seminary in rural education—Professor J. E. Butterworth; training voluntary leadership of juvenile groups—Mr. Foster.

YELLOW DWARF

Losses caused by the yellow dwarf disease of potatoes in 1935 were probably the worst that New York State has yet experienced, says L. M. Black of the department of plant pathology at Cornell University.

Since the disease develops the most the year after the plants are inoculated, the spread of yellow dwarf in 1934 was unusually great, he said. A relatively high percentage of infected tubers was harvested in the fall of 1934, and when used for seed in 1935 these tubers produced dwarfed plants or none at all.

"The clover leafhopper carries the virus that causes yellow dwarf, and it may actually hold the virus over winter in its body. It was thought that severe winters, by killing the insects, would reduce the amount of the diseases, but despite the severe winter of 1933-34, the spread of yellow dwarf in 1934 was unusually large.

"Previous work had shown that

INTEREST MOUNTS

IN PIGS, SHEEP

Farmers in many New York counties are becoming more interested in raising pigs for pork and sheep for wool and mutton, judged by an increase in the number who study these subjects through the farm study courses offered free to New York farmers by the State College of Agriculture.

Chick rearing has also gained in popularity. The increased interest in said to be due largely to the improved poultry outlook and to the beginning of another chick-rearing season.

George S. Butts, supervisor of the farm study courses, says sheep are coming back on many New York farms and that the course of sheep and wool production deals with practices which successful shepherds in the state find profitable. Likewise, with the production of pork, the work is based on practices found profitable both by practical swine producers and by scientific men.

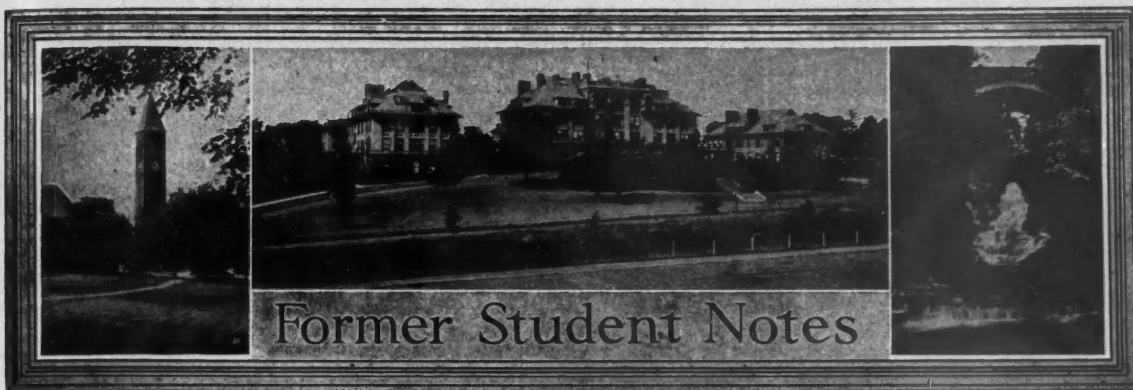
The course on chick rearing deals with chicks from the time they are a day old to the time they are mature pullets, ready for the laying house. "After completing the course, students often express wonder how their chicks ever reached maturity with the care they were accustomed to giving them," says Mr. Butts.

These courses are only three out of more than twenty from which a choice may be made. The studies are taken at home with no tuition costs. Enrollment is open at any time during the year. A complete description of all courses is given in a booklet issued by the State College of Agriculture. Requests for this free booklet should be addressed to the Cornell Farm Study Courses, Cornell University, Ithaca, New York.

COMPETITION

Hear ye, Hear ye, freshmen, sophomores, and even juniors! Did you receive a seventy-five in your freshman English course? Have you taken B. A.'s course 15? Do you want something after your name in the Cornellian? Have you a nose for news or an ear for ads? If you have any or all of these qualifications we hereby invite you to appear at the Countryman office (Roberts Hall) for its annual Spring Competition. For both editorial and business boards. Watch the posters in Roberts for the date.

clover leafhoppers may be found to carry the yellow dwarf virus in clover fields during the entire growing season. This helped to explain why the edges of some potato fields near clover were badly affected.



'13

Lee W. Crittenden died at his home at Cobleskill, February 1. He has held the following positions: instructor in agriculture, Chamberlain Institute, Randolph, New York; county agricultural agent, Middlesex County, New Jersey and at Albany, New York; and director of the Cobleskill School of Agriculture, which latter position he had held since 1923. He leaves a widow and two children, one brother, and one sister.

'14

Luther Robinson has a 700 acre semi-muck farm at Dansville, New York. He has one child whose mother died last summer. Besides this misfortune, he was in the flood area of last July, but escaped heavy damage. On 700 acres he can grow a lot of "cukes," onions, and potatoes.

Herbert A. Thompson is sales representative for the A. D. Crane Company. He is living at 35 Ravine Avenue, Caldwell, New Jersey, with his wife and two children.

'15

Frederich "Dutch" Furst has been since 1919 connected with the U. S. Forest Service at Baker, Oregon, in a job he still finds varied and interesting. For the past four years he has been administering the Wallowa forest on which, in addition to the usual activities, there are grazed some ten thousand cattle and horses and about seventy thousand sheep, 60 per cent of which are permitted on the forest the year long. The headquarters of the forest are at Enterprise, Oregon.

Harry S. Gabriel is employed as research economist at the University of Delaware, Newark, Delaware.

Seth Wheat is farming at Whitney Point, New York.

'17

T. B. Augur is now with the Tennessee Valley Authority, Division of Land Planning and Housing. His address is 302 Forest Hills Blvd., Knoxville, Tenn. He reports a family of (1) one wife, (2) two girls, (3) one dog. Big doings down there; fine country; fine people; and if you think you've seen some hill farms in New York state, you ain't seen nothin'!

Alfred H. Brooks is connected with the Regional Plan Association, 400 Madison Avenue, New York City.

Helen Tompkins is studying for her graduate degree at Columbia.

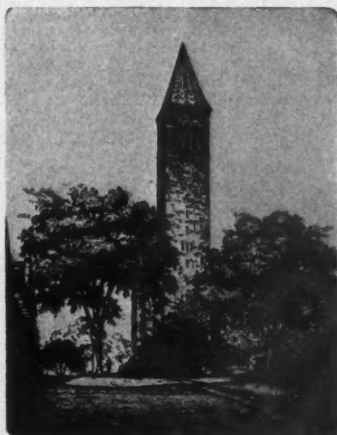
Charles "Tommie" Thompson, 420 Buttonwood Street, Mt. Holly, New Jersey, is county agent for the New Jersey extension service. He is married and has two children.

'19

John L. Buys (Professor to you) is head of the St. Lawrence University Department of Biology.

Donald Calkins is marking time in the lumber business at Sanborn, New York, while he waits for the big Building Boom we've been hearing about.

Frances John "Blondy" Oates and Harold Fuller '19 are still operating the Chenango Ice Cream Company. They have recently opened a retail outlet for their ice cream (finest ice cream between New York and Buffalo) under the name "Oates and Fuller."



L. E. Smith is holding down a job of office manager for Standard Brands, Incorporated, Cincinnati Division, covering most of the Ohio Valley.

'21

R. B. Mead is special agent of the Penn Mutual Life Insurance Company. Home address is 60 Forbes Place, East Haven, Connecticut.

Robert R. Usher is farming at Tully, New York. Raising a crop of daughters—three in all.

'22

Edward "Ned" Giddings is employed in the Norwich bus terminal. Among other things he sells bus tickets, takes care of the Postal Telegraph, and hangs his hat at North Broad Street, Norwich.

'23

Evelyn Acher announced the arrival of twins last May.

George Adams is now representing a company which imports peat moss. He covers western New York, and is living in Buffalo.

"Bill" Davies has changed his address from Breesport, New York, to Onondaga Central School, South Onondaga, New York. Bill is teaching vocational agriculture at the latter place after having taught for four years at Breesport.

John "Jack" Ford is District Manager for the Pacific Mutual Life Insurance Company at California. He is spending the winter with his wife and five year old daughter in Florida. In April they will return to Kentucky, where "Jack" has his office at 402 City Bank Building, Lexington.

Robert "Bob" Howard '23 made a trip this summer to the West Coast with a delegation of Holstein Freisian men. Bob operates the home farm at Sherbourne and is president of the Chenango County Holstein Freisian Club.

Mr. and Mrs. Wilfred F. Smith announced the arrival of Miss Mary Vogt Smith on October 5, 1935.

'24

Dave Cook visits Ithaca occasionally. He is still traveling for and is part owner of the Collins Management Services, a firm dealing in speakers and in dramatic and concert artists. He lives in Rochester.

John L. Schoonmaker is supervisor of the Fifth District New York, United States Census of Agriculture 1935, including Broome, Chenango, Columbia, Delaware, Greene, Otsego, Schoharie, Sullivan, and Ulster counties. His headquarters are at City Hall, Kingston, New York.

Alan G. Leet reports "all doing well"—the farm at Dewittville, New York, a boy seven years old, girl three and one-half, and another boy of two.

'24

I. W. Ingalls is advertising manager of the America Agriculturist. He is married and lives in Ithaca.

Clifford Thatcher married a graduate of Mansfield State Teachers College; he doesn't give her name.

'25

Walter J. Seelbach is doing landscape work as well as running the Century Dance Orchestra. He can be reached at 804 Jefferson Avenue, Buffalo, New York.

Tommy Termohlen has headquarters in Cedar Rapids, Iowa, with the Prudential Insurance Company of America. You will remember that he married one of the Iowa lasses way back in '32 and now is busy raising a family, consisting of a daughter born last February 12.

'26

Mr. and Mrs. Minot Hersey Beacham announce the marriage of their daughter, Marian Ruth, to Charles Robert Taylor. The ceremony was held May 25, 1935 at Albany.

Merwin "Hump" Humphrey is a forster employed by the New York State Conservation Department. His mail goes to 8 Cliff Street, Albany, New York.

'27

Clarence House now owns and operates the Crescent Farm of 400 acres at Avon, New York. Besides being a successful farmer, and chairman of the Livingston County Farm Bureau, he is a good family man and has two children, Donald and Shirley.

Dorothy Peck is interior decorator with Ballings Oriental Rugs and Furnishings Company in Scranton, Pa.

Everett H. Clark is county agent in Wyoming County and is located in Warsaw. He is married to Genevieve Rockwell and they have a daughter, Mary Law. Mr. Clark taught ag. engineering at Morrisville directly after graduation for two years, and then became assistant county agent in Oneida County, which position he left to take up his present one.

'28

Maurice C. Bond has traveled since he received his Ph.D. He did extension work in New York for some time, studied the cost of distributing milk in Quebec, Canada in 1932, attended the international conference of agricultural economics in Germany in 1934 and took a trip through England and Scotland while he was in Europe. He

married Flora Helen Holway and they have three sons, Philip aged 13, William Bradford 6, and Robert Dewey 4. Mr. Bond is extension professor of marketing at Cornell is the college of agriculture. His home address is 607 Mitchell Street, Ithaca.

'28

Russell "Rus" Granger has been promoted from assistant county agent to county agent of Monroe County.

Henry "Hank" Page, former county agent of Oswego County, is now in Erie County, with headquarters in the Root Building, Buffalo.

Nelson F. Smith has weathered the depression nicely. Since 1929 he has been Livingston County agricultural agent. Furthermore he is married to Rilla Thomson, Cortland Normal graduate. Unlike the politicians, Nelson and Rilla may justly "view with pride", for they are the parents of twins, Lawrence and Lorina. Their address is Mt. Morris, New York.

'29

Robert Hallock is living at 1144 Parkwood Boulevard, Schenectady, New York.

Nelson "Nels" Mansfield, formerly "Hank" Page's assistant in Oswego County, is now county agent in the same county.

Mr. and Mrs. L. O. Peabody are proud of George W. Peabody, born April 6. They are living in Owego, New York.

Margaret Sheer of Rideoff, Pennsylvania, is studying in the School of Horticulture, Ambler, Pa.

Mr. and Mrs. James C. Stephens announce the arrival, on March 23, 1935, of Bargene Louise Stephens. They are living at 52 Main Street, Geneva, New York.

'30

Fred Dulaff is with the Bobbink and Atkins Nursery of Rutherford, New Jersey.

Betty Linihan has been advanced in the Gas and Electric Company which took her from Ithaca to Chicago.

Congratulations to James "Jim" Price on his marriage to Miss Alice Gemmell on October 5, 1935, in New York City.

'31

A son, Hugh Gilchrist Dudley, was born September 14, 1935, to Mrs. Russell Dudley, nee Margaret Gilchrist.

Edward "Ed" Lutz is working with the Farm Credit Administration in Washington, and living at 317 Warren

Avenue, Aurora Hills, Alexandria, Va.

Mary Arnold Miller is in Denville, New Jersey, where her hubby has a new government job. He formerly instructed in physics here.

'32

Henry "Hank" Lyman, former manager of Knowlesville G. L. F. store, has been transferred to the G. L. F. store at Perry, New York.

"Pete" McManus, high pressure salesman of the G. L. F. may call himself the bald-headed bachelor, but on his recent visit to Ithaca he was passing the cigars around rather freely. We wonder why.

'33

Mr. and Mrs. Arthur Adams announce the arrival of Elamae Ruth on May 17.

Mr. and Mrs. Wayne L. Brown are proud of their nice new nine-pounder of a baby boy.

J. "Bunnie" Page is in the accounting department of the G. L. F. Egg Marketing Service at 190 Duane Street, New York City.

Helen Mary Cotter is associate 4-H Club agent in Orange County, with office in Middletown, New York. Since her graduation she has worked as a rural resettlement agent in Allegany and Orleans Counties and as club agent-at-large.

'34

Charles "Chuck" Bodger's present address is care of Court Hotel, Lompoc, California. Says its a great place for flowers, good air, and three dates a week. Cornell we still think is an okey place for all except the first.

Ray Conklin is running his father's fruit farm. Ray was on the **Countryman Board** when a student at Cornell.

Frank Rose is farming it at home but will be back to finish a four year course in 1937.

Charles "Chuck" Strohman has a position with the Standard Oil Company, and lives at 3 Jackson Street, Lyons, New York.

'34

Bobb Boehlecke, who has been working for the Ferry Morse Seed company in Detroit, no longer has to take those frequent trips to our fair city of Ithaca. The reason of course, is that he took the attraction away with him. Last December Bob married Marguerite Michael, Cornell Arts graduate. Their address is 1726 Randolph St. Next summer they expect to be in Rochester. But this Rochester is in Michigan.

Ithaca, New York, March, 1936

SAP WILL FLOW SOON IN STATE

Once again, with the coming of sunshiny days and frosty nights, the cry of "sap's up" will echo around the state as maple syrup producers clean their buckets and get the evaporator in shape for the season's run.

And a good year for them is predicted by Professor J. A. Cope of the department of forestry, state college of agriculture, who urges the tapping of sugar maple trees this year.

"Maple syrup should profit by the general upward swing in farm prices. Farmers received \$1.18 a gallon in 1933 and \$1.36 in 1935. The price still has to climb to reach the 1931 mark of \$1.51 a gallon. Sugar bushes of the state may be considered to be in good shape in spite of drouth years and the severe winter of 1933-34.

"Even though an unusually large crop was produced last year in the state, nearly a million gallons as contrasted with 700,000 allons in 1934, there are virtually no hold-over reserves, according to reports from the large producing centers."

Professor Cope says the recently enacted trade agreement with Canada permits a reduction of two cents a pound on maple sugar imported from that country. "It is not believed that this will seriously affect the price of maple syrup in this state."

Greater strides have been made in the past three years in the development of a high grade product in New York state than ever before, he notes.

100,000 SEEDLINGS

GROWN BY STATION

More than 100,000 seedlings, divided between tree and small fruits, have been grown in fifty years of fruit breeding at the New York State Agricultural Experiment Station at Geneva, according to Professor G. H. Howe of that station.

Speaking at Cornell recently, Professor Howe said probably seventy per cent of the seedlings have fruited, and of this number some fifty new kinds have been named and sent out for trial.

"Some of these newly named sorts have entered into commercial or amateur fruit industry and are now recognized as varieties of known merit. The list includes such well known sorts as Cortland, Macoun, and Orleans apples; the Gorham pear; the Seneca cherry; Hall and Stanley plums; and the Hunter nectarine."

Many fruit growers, he said, are familiar with these fruits in their own orchards.

POTATO GROWERS

LOSING MARKET

Why potatoes grown in New York state have been forced out of the New York City market is a problem of deep concern to all farmers in the state, about three-fourths of whom grow potatoes, according to Roy A. Porter of Elba, president of the organized potato growers in New York.

The states's peak production, nearly 49,000,000 bushels in 1909, dropped to the all-time low of nearly 22,000,000 bushels in 1929, he says. While national production increased forty-seven per cent between 1899 and 1934, New York's acreage declined thirty-two per cent.

Part of the drop, he notes, is due to abandonment of poor agricultural land, but adds that potato growers are concerned with losses of acreage and production due to other causes which represent economic losses both to the individual and to the state.

"In 1919 New York state supplied about thirty-three per cent of all the potatoes arriving in New York City, compared with twenty per cent from Maine and twelve per cent from eleven states that produce early potatoes. By 1929, just ten years later, New York state supplied only nineteen per cent of the potatoes sold on the metropolitan market, most of these from Long Island. In the same year Maine supplied forty-seven per cent and the eleven early states, thirteen per cent. An analysis of the Philadelphia and Pittsburgh markets shows a similar discrimination against New York potatoes."

Need Research

The problem of recapturing lost northern markets for western and central New York growers is one of research, concludes Mr. Porte.

"Perhaps the interior quality of our tubers is inferior. We don't know. Perhaps it is a problem of crop rotation and its possible effect on exterior quality; or it may be the use of Rural types of potatoes, so long favored as the leading varieties by growers in these areas. Perhaps we need new types and varieties for consumers in northern markets. Perhaps it is a question of soil, or grades and grading. These things should be found out."

Tuber defects, many resulting either from insect attacks or diseases, are especially serious, says Mr. Porter, and take a terrific toll from the quality of commercial potatoes. "During the past year thirty per cent of the acreage of potatoes offered for certification failed to meet state standards.

SAYS GOAT'S MILK

POPULAR IN U. S.

Contrary to popular belief, a large portion of the world's population uses goat's milk, and the United States has more than 5,000,000 milk goats, said Professor J. C. Marquardt of the New York State Agricultural Experiment Station at Geneva who spoke at Cornell University recently.

The registrar of goat breeders he added, "included the names of some of our most influential citizens. Judges, doctors, bakers, leading industrialists, military officials, congressmen, and others are numbered.

"In the United States, goat's milk has been used for specific purposes and in a limited way, mainly to feed delicate infants and frequently those affected with eczema. It is also used for convalescent adults."

Professor Marquardt discussed the relation between the composition of goat's milk and its quality. The study was made possible, he said, as a result of a national goat's milk scoring contest conducted last year under his direction with the help of twenty-four chemists throughout the country.

The speaker said studies indicate that the quality of goat's milk in terms of its flavor is improved as the lactose content of the milk increases, but that the reverse is true in regard to salt. He noted that results can possibly be applied to other milks.

STATE'S LUMBER

OUTLOOK BRIGHT

New York State's outlook for lumber production in 1936 is bright, says Professor A. B. Recknagel of the department of forestry, state college of agriculture.

The amount cut, in his opinion, will probably exceed that in 1935, just as the 1934 cut surpassed that in 1933.

"In 1933, New York produced only 35,000,000 feet of lumber; in 1934, the amount was 40,000,000 feet. In 1935, the cut of lumber probably exceeded 1934 by nearly twenty-five per cent, so it is reasonable to expect a cut of close to 50,000,000 feet in 1936."

The cut is largely made up of hardwoods, he says, Softwoods total only about thirty per cent. The chief kinds of lumber sawed in the state, among hardwoods, are maple, birch, beech, oak, basswood, and ash. Among softwoods, he notes, hemlock, white pine, and spruce are in greatest demand.

"Prices were substantially lower a few years ago than they are today. Lumber prices have risen in about the same proportion as the volume manufactured.

The Lazy Club

By Jill Spangier '36

Forty years ago, the students in the botany department at Cornell saw the need for a club. Being up and coming young fellows they did not wait for some august body to meet, ponder, appoint committees, and finally get to banding together into a dignified organization. Instead these men started their own club, which consisted of a president and 'eleven immortals'.

This select little group did not attach some high and mighty name to their organization, but merely called themselves the Lazy Club. Liberty Hyde Bailey, and his students made up the club to promote interest and knowledge in vegetable crops, floriculture, and pomology. The meeting places were at first at various places, at Prof. Bailey's home, at the rooms of the members, and finally at its own clubrooms.

The first clubhouse was located near the first greenhouses, the foundations of which are now under Hoy Field. Six hundred dollars, the gift of a friend

of the Lazy Club, was used to build and equip the club rooms. There was one room of mystery in the building, that was Prof. Bailey's store room, and even the 'eleven immortals' spiritual power did not help them to see the contents of Prof. Bailey's workroom.

Meetings were usually attended in full strength because of the custom of serving eats at each meeting. Doughnuts, grape juice, cider, and the fruits of the season found their way into the meeting place, and finally into the stomachs of the president and the eleven immortals.

The original record of the club consisted of a mention of the first topic treated at the meeting and the signatures of the members present. The first talk to be recorded was on the subject of Begonias and was presented by E. G. Lodman. The record and minutes of this first meeting have been preserved by Prof. Bailey, and are in his possession at present.

When Hoy Field was planned and

leveled to make an athletic field, the Tower, famous all over the United States as the home of the Lazy Club, the oldest Cornell agricultural club, was destined to oblivion in spite of the efforts of its friends. Plans made for its re-establishment were never carried out. The rooms with its horticultural journals and atmosphere of relaxation were a familiar meeting place, and their loss was keenly felt.

Of the 'eleven immortals' all but one has become important in botany, horticulture, and vegetable crops. These men were J. C. Blair, Harold Powell, M. G. Kaius, Wendell Paddock, E. G. Lodman, William Miller, H. C. Irish, A. P. Wyman, W. M. Munson, J. Keating, and Earnest Walker.

The Lazy Club has been replaced by other organizations, the Vegetable Crops and the Floriculture Club, yet neither of these organizations have the same setup as had the famous old club.

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